



**THICK
JUICY**

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**Favorite
Foods**

Get the independent edge!

A FAVORITE FOODS PARTNER



BAJA BURGER

Ingredients:

1½ slices chipotle bacon
1 slice pepper jack cheese
2 Tbsp avocado salsa
1 Tbsp fire-roasted poblano mayonnaise
Baby red lettuce
1 torta roll

Avocado salsa:

1 lb tomato, seeded, small diced
2 jalapenos, seeded, minced
½ bunch cilantro, minced
2 limes, juiced
¼ tsp salt
3 avocados, diced

Fire-roasted poblano mayonnaise:

3 poblano peppers, roasted, peeled, seeded, minced
1 cup Mayonnaise.

Directions:

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

Mix tomato through salt. Gently fold in the avocado. Prep avocado salsa and poblano mayonnaise ahead of time

When the burger has been flipped, go ahead and top with the pepper jack cheese. Once the burger is cooked, place it on the torta roll. Top with 1 1/2 slices of Cloverdale chipotle bacon. Cut the full strips in half, then place them over the burger as to cover the burger from coast to coast.

Top the bacon with the avocado salsa. Spread the poblano mayonnaise on the top bun. Serve with your favorite side.

BBQ PIT BURGER

Ingredients:

1 Holten TNJ burger
2 oz pit pulled pork
½ oz fried onion strings
2 Tbsp BBQ sauce
1 slice Cheddar cheese
1 hamburger bun
Pit pulled pork: Any good brand of premade pulled pork or homemade pulled pork will work. Use what you like best!
Fried onion strings: Slice onions very thin. Dust them in seasoned flour. Fry in a 350° fryer until golden brown.

Beer Mustard Sauce:

¼ cup grainy mustard
2 Tbsp Dijon mustard
1 tsp dry mustard (Colman's)
3 Tbsp lager beer
2 Tbsp cider vinegar
⅓ cup vegetable oil
Salt and pepper
2 Tbsp honey

Directions:

Prepare beer mustard sauce ahead of time. Mix all ingredients until thoroughly combined.

Pit pulled pork: Any good brand of premade pulled pork or homemade pulled pork will work. Use what you like best!

Fried onion strings: Slice onions very thin. Dust them in seasoned flour. Fry in a 350° fryer until golden brown.

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

When the burger has been flipped, go ahead and top with the Cheddar cheese. Once the burger is cooked, place it on the bun. Top with the pulled pork, BBQ sauce and onion strings (in that order).





BRUNCH BUSTER BURGER

Directions:

Using uncooked hash browns, place them in a clean 350° fryer and fry until golden brown

Sriracha lime Hollandaise sauce - As a base, use any regular Hollandaise sauce recipe. Per 1 cup of Hollandaise sauce, add 1 Tbsp fresh-squeezed lime juice and 1 Tbsp Sriracha sauce

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

Burger cooking 101: Only touch a burger twice when it's on the grill, once when you flip it and once when you take it off. Do not press on the burger, do not poke the burger, and do not bother the burger. The more a burger is handled, the higher the likelihood of a subpar performance and a dry patty.

Ingredients:

1 Holten TNJ burger
1 soft poached egg
½ ounce crispy, fried hash brown strings
1 slice Cheddar cheese
2 Tbsp Sriracha lime Hollandaise sauce
Brioche bun

While the burger is cooking, poach your egg. When the burger has been flipped, go ahead and top with the Cheddar cheese. Once the burger is cooked, place it on the brioche bun.

Top the burger with the poached egg, then the hollandaise sauce and crispy hash brown strings. Place the top bun off set to present the toppings well. Serve with your favorite side.

THE ENGLISHMAN

Ingredients:

1 Holten TNJ burger
¼ cup English cucumber salad
1 slice dill Havarti cheese
1 burger bun

Cucumber Salad (prepare fresh daily):
2 English cucumbers, peeled, seeded, sliced into half moons
⅓ cup white wine vinegar
1 Tbsp lemon juice, freshly squeezed
2 tsp extra virgin olive oil
1½ tsp sugar
1 tsp salt
Dash pepper
½ cup Kalamata olives, diced
1 shallot, minced
½ cup parsley, minced

Place cucumbers on paper towel and in the fridge. Place vinegar in a small saucepan and reduce to 2 Tbsp. Cool down the vinegar. Once cool, whisk the vinegar with the extra virgin oil, lemon juice, sugar, salt and pepper. Toss the liquid mix with the cucumbers, olives, shallots and parsley. Hold in cooler for service.

Directions:

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

Burger cooking 101: Only touch a burger twice when it's on the grill, once when you flip it and once when you take it off. Do not press on the burger, do not poke the burger, and do not bother the burger. The more a burger is handled, the higher the likelihood of a subpar performance and a dry patty.

When the burger has been flipped, top it with the dill Havarti cheese. Place the burger on the bottom bun and top it with the cucumber salad. It's done — easy, fresh, vibrant and delicious!





AL FRESCO BURGER

Ingredients:

1 Holten TNJ burger
2 tsp balsamic glaze
1 Tbsp blue cheese crumbles
2 leaves Bibb lettuce
1 oz pickled red onion
Ciabatta roll

Picked Red Onion Recipe (prepare ahead):

1 red onion, sliced into 1/8" rings
1 cup cider vinegar
½ cup red wine vinegar
¼ cup sugar 1 tsp kosher salt
1 pinch red chili flakes.

Directions:

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

When the burger has been flipped, toast the ciabatta roll. Place the Bibb leaves on the bottom bun. Evenly spread the blue cheese crumbles over the burger and melt slightly. Place the burger over the lettuce (weird, but it eats better this way). Top with the pickled red onions and a nice, tight zigzag of balsamic glaze.

Place vinegars, sugar and salt in a small saucepan and bring to a boil. Remove pan from fire and pour the liquid over the onions. Add the chili flakes. Set at room temperature for a couple of hours. Place in the fridge overnight.



OKTOBERFEST BURGER

Ingredients:

1 Holten TNJ burger
2 Tbsp beer mustard sauce
½ oz frisee lettuce
½ oz roasted onions
1 slice Butterkase cheese
1 pretzel bun

Beer Mustard Sauce

¼ cup grainy mustard
2 Tbsp Dijon mustard
1 tsp dry mustard (Colman's)
3 Tbsp lager beer
2 Tbsp cider vinegar
⅓ cup vegetable oil
Salt and pepper
2 Tbsp honey

Directions:

Prepare beer mustard sauce ahead of time. Mix all ingredients until thoroughly combined

Place the TNJ burger on a 350° grill or flattop. Once the burger begins to thaw and form juice pockets on the top, it's ready to flip.

While the burger is cooking, toast the pretzel bun. When the burger has been flipped, top it with the roasted onions and Butterkase cheese. Place the frisee lettuce on the bun bottom and top it with the cooked burger. Spread the beer mustard sauce on the bun top. Secure the bun top and serve with fries or other side.



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